MENU

FOOD DRINKS WINE LIST

SMALL

MULAIKATTIYA THANIYAM (V) $12
sprouted mung beans, coconut, smoked chili

PANIYARAM $16
rice & lentil dumpling, asafoetida, paatti's chutney

UZHAVAR SANTHAI PORIYAL (V) $18
beets, squash, mustard greens, coconut

NATHAI PIRATTAL $27
peconic snails, ginger, tamarind, kal dosa (limited)

ERAL THOKKU $25
tiger prawn, green chili, fenugreek, curry leaves

MEDIUM

ANNASI PAZHAM SCALLOP $23
day-boat scallops, pineapple pachadi, jaggery

GUNPOWDER DOSA (VO) $21
rice & lentil crepe, potato masala, sambar

ROADSIDE KALAN (V) $21
wild mushroom, fennel, coriander

MATTU IRAICHI SUKKA $27
beef short rib, black cardamom, tellicherry peppers

LARGE

VAZHAKKAI VARUVAL $31
roasted plantain, cumin, curd rice

GUTTI VANKAYA (V, N) $38
baby eggplant, ground peanut, sesame

KAIKARI KURMA (V) $36
squash, carrots, raw banana, coconut milk

KOZHI ALLEPEY $39
poussin (spring chicken), coriander, poppy seeds

MEEN POLLICHATHU $49
banana leaf wrapped branzino, ginger, shallots

VALIYA CHEMMEEN MOILEE $55
lobster tail, mustard, turmeric, coconut milk

GHEE ROAST LAMB CHOPS $52
superior farm lamb, vegetable pulao, salna

GOANESE OXTAIL $51
angus oxtail, green cardamom, cinnamon, cumin, cilantro

DINDIGUL BIRYANI $42
goat, seeraga samba rice, garam masala, raita

KANYAKUMARI NANDU MASALA (FOR TWO) $145
Dungeness crab, parotta, coconut rice ~Limited availability~Pre-Order Requested*

SIDES

KAL DOSA
6

PAROTTA
6

PONNI RICE

5

COCONUT RICE

7